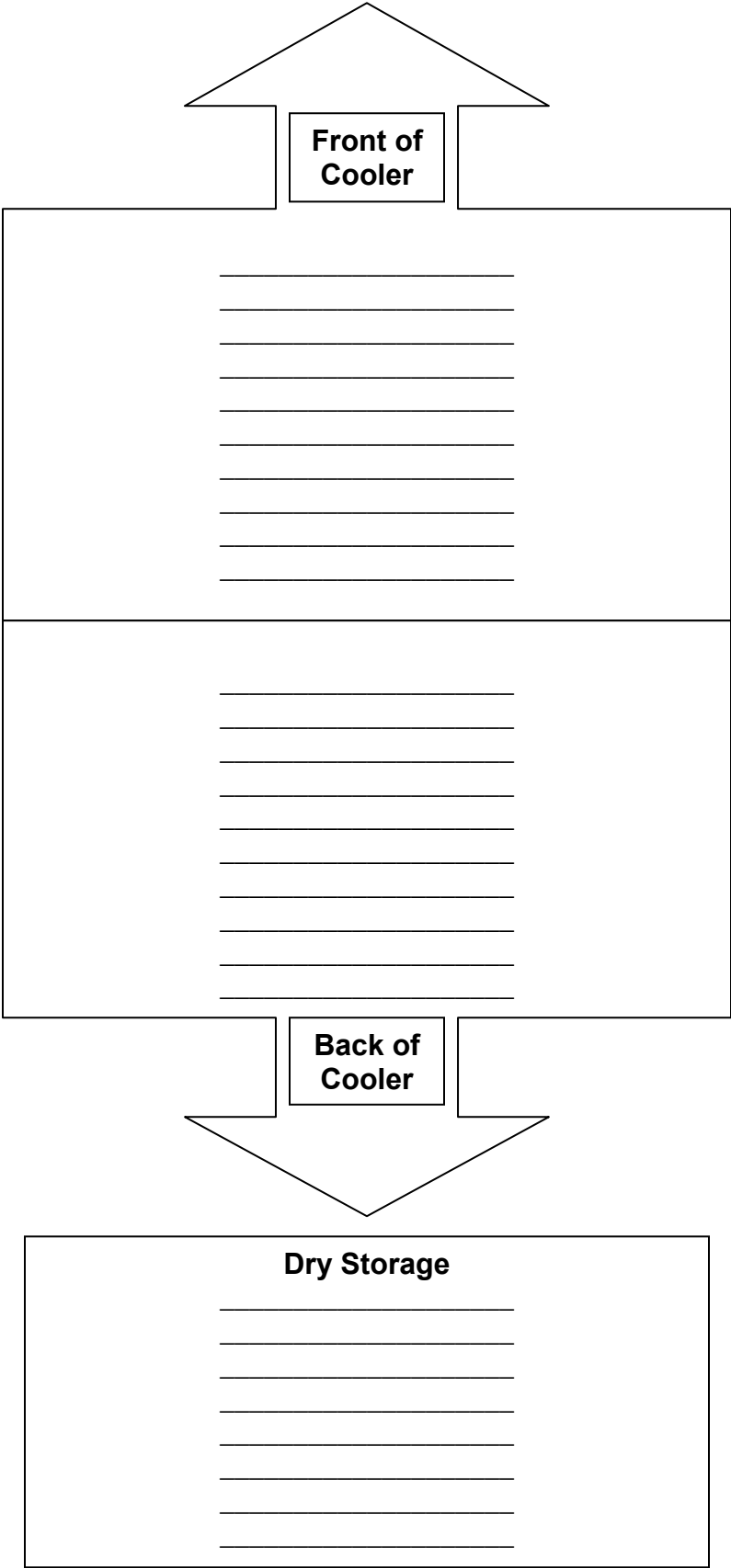


# Produce Cooler Plan-O-Gram



The diagram illustrates a layout for a produce cooler and dry storage area. At the top, a triangle points upwards, with a box labeled "Front of Cooler" centered below it. Below this is a large rectangular area divided into two horizontal sections. Each section contains ten horizontal lines for labeling. At the bottom of the cooler section, a triangle points downwards, with a box labeled "Back of Cooler" centered above it. Below the cooler section is a separate rectangular area labeled "Dry Storage" at the top, which also contains ten horizontal lines for labeling.

**Front of Cooler**

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**Back of Cooler**

**Dry Storage**

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# Walk-In Cooler Box Design Project

**Instructions:** Using the *Quality Food for Quality Meals Manual* refer to “Appendix 4 - Ideal Storage Temperatures”, page 118, and the lists on page 13, “Ethylene Producers & Ethylene Sensitive” to answer the following questions:

- 1- Place the following produce in the best temperature zone of the cooler (front or back) or in the dry storage area.

*(Write in Answers on “Produce Cooler Plan-O-Gram”)*

Apples	Lettuce, Iceberg
Bananas	Melons
Broccoli	Oranges, California
Cabbage	Peaches
Carrots	Pears, Ripe
Celery	Potatoes
Cucumbers	Squash, Summer
Grapes	Sweet Potatoes
Lemons	Tomatoes, Green

- 2- Which items in the front of the cooler need to be kept separate from other produce because they are “High Ethylene Producers”?

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- 3- Which items in the back of the cooler need to be kept separate from other produce because they are “High Ethylene Producers”?

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- 4- Which items in your dry storage need to be kept separate from other produce because they are “High Ethylene Producers”?

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